Appl. No.

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Please replace the paragraph beginning at line 17 of page 2 with the following rewritten paragraph:

Incidentally, it is known that meats and fermented foods such as cheese and miso (soybean paste) contain more polyamine than do milk and vegetables (Bardocz, S. et al., J. Nutr. Biochem., vol.4, p.66, 1993; Polyamine Society 12th Meeting for Reading Research Papers Lectures Outline, p.4, 1995). Consequently, the amount of polyamine contained in nutritional compositions of infant formula and others, of which milk is the main ingredient, is very small. Additionally, it was reported that human milk contained a relatively large amount of polyamine (Japanese Journal of Pediatric Gastroenterology and Nutrition, vol.1.9, no.2, pp.115-121, 1995) and it can be said that it is preferable from a physiological point of view to enrich polyamine in nutritional compositions with a low polyamine content.

Please replace the paragraph beginning at line 1 of page 3 with the following rewritten paragraph:

Moreover, a method of manufacturing polyamine from yeast and a nutritional composition to which polyamine manufactured by this method is mixed have been proposed (Japanese Patent Laid-open No.1998-52291). In this method, polyamine without an offensive smell and taste can be manufactured by treating yeast under acidic conditions. However, under acidic conditions, because a part of polyamine precipitates together with a high molecular-weight substance, all the polyamine contained in yeast could not be recovered. Additionally, a part of polyamine is bound in vivo with a high molecular-weight substance, not all polyamine could be recovered simply by performing fractionation.

Please replace the paragraph beginning at line 24 of page 7 with the following rewritten paragraph:

As a method for membrane fractionation, for example, using an ultrafilter membrane (UF) of cellulose, cellulose acetate, polysulfone, polyamide, polyacrylonitrile, poly (4-ethlene fluoride), polyester, polypropylene and others with the fractionation molecule weight within the range of 1,000~100,000, UF of a polyamine solution is conducted and transmitted liquid containing polyamine is recovered. Another method that can be used for desalting is to perform nanofiltration (NF) of the polyamine solution using an NF membrane with a salt blocking coefficient of 30~80%.

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